



Pickled Garlic Scapes

- 1 teaspoon pink peppercorns
- 3 teaspoons organic cane sugar
- 2 teaspoons fine sea salt
- 1 cup water
- 1 cup organic cider vinegar
- 1/2 pound garlic scapes
- 2 whole chiles de árbol
- 2 sprigs fresh basil

Place a large pot of water on high heat to boil. While you wait, trim the flower end off the scapes and discard; then cut each scape into 4-5" pieces. Toss these into the boiling water and cook for about 3 minutes. Drain and set aside.

In a small saucepan, combine vinegar, water, salt and sugar and bring to a boil.

Place peppercorns, chiles and basil into a pint jar that has been washed with very hot water and soap. Add blanched scapes. Pour hot brine over and seal with lid. Cool before refrigerating.

Pickles will be ready in about 2 weeks. Keep refrigerated and eat them fairly quickly. Shouldn't be a problem.